

KAESLER



2021 PRESSINGS SHIRAZ

Pressing wines are mythical, they are a look into the heart and soul of the vineyard. Everything is stripped bare and you are left with a taste of the vineyard. That's why there is never very much, in this case 220 dozen, and they are only made in magical years like 2021 and sold exclusively through the cellar door.

VINTAGE CONDITIONS

The 2021 vintage was in a word 'Brilliant'. Barossa saw cool and dry conditions which has produced excellent quality reds and whites. Great growing conditions combined with good yields created a memorable harvest, with all wines showing a wide array of aromas and flavours. Soft supple tannins are in abundance in the reds which has ensured easy drinking in their youth, with careful cellaring also reaping rewards. The highlight for 2021 was the overall quality, a genuine 10/10 season. We believe that this wine from the 2021 vintage will age for 20+ years.

REGENERATIVE FARMING

At Kaesler we strive to not only maintain but rebuild the soils, because at the end of the day we want to leave these precious old vines in better condition than we found them. It's a process called 'regenerative farming' as it's more than sustainability, it is a practice that constantly evolves so we are not just sustaining the environment we are improving it.

WINEMAKING

Carefully hand harvested, the wine is made from the "hard pressings" wine of multiple, younger blocks from the Kaesler and Marananga sites. The wine matured in French oak barriques of which 50% is new.

APPEARANCE: Deep red with a black core.

BOUQUET: The nose is as compressed as the pressure that forged it. Bursting with red berry fruit, liquorice and black fruited jam spilt on warm stone.

PALATE: Full bodied, the sophisticated palate of black fruits combined with slate like tannins, merges texture, taste and imagery together.

FOOD MATCH: Rich, red meat dishes.

Varieties: Shiraz
Vine Age: Multiple blocks and ages
Region: Barossa Valley
Soil Type: Loam over clay
Yeast: *Sachromyces cerevisiae*

Harvest: By hand
Oak origin: France
Oak Size: Barrique
Maturation: 22 months
Vegan: Yes
Alc/Vol: 14.7%
RS: 0.7g/L
pH: 3.56
TA: 5.59g/L